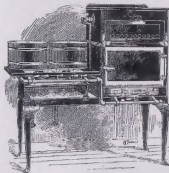


Directions for Installing
and Using
Chambers Ranges



Chambers Mfg. Company

Shelbyville, Indiana
U. S. A.



The Operation of a Chambers Fireless Gas Range

THE first thing to be assured of, in operating a Chambers range, is that fireless cooking as it is applied to the operation of a gas range, is the simplest form of cooking. There is nothing complicated about the fireless oven. It is, after all, an ordinary gas range oven, thoroughly insulated, and built to give very best results with the least possible amount of fuel. The Chambers range will save just that much fuel and time that is consistent with best results in cooking.

The heat in the fireless units of the Chambers appliance is applied directly to the food. There is no use of extra equipment, and no necessary transfer of food from one kitchen appliance to another. No heat units are lost in heating soapstone discs. No heat units are lost in heating up the kitchen by radiation through a sheet iron oven.

So the very first thing to be sure of, is that in operating a Chambers range, you are not attempting some engineering feat, but merely operating the most efficient gas range ever built—operated by the same principles that you have been used to cooking with.

In the suggestions which follow in this direction book, we have attempted to strike a mean between extreme conditions which affect cooking. To lay down a positive set of rules to govern the operation of the Chambers oven, or the Chambers hood would be an impossibility. There is too much difference in the heat units contained in each cubic foot of different kinds of gas. A low grade of artificial gas, containing approximately 650 heat units per foot, would produce altogether different results than the same time and food conditions if operated with Blue Gas containing 1300 heat units per cubic foot.

For this reason we ask you not to blame the range if conditions are not absolutely expressed by these suggested timing guides and schedules. Be governed by your own experience and common sense—your own cooking ideas. Don't blame the Chambers range when it doesn't work, because it operates within a law of a fixed principle of heat, and when properly used, it cannot but accomplish the very best results.

The first principle upon which the Chambers range is based, is ECONOMY. To get the most out of your Chambers range, use it as a fireless cooker as much as possible.

If you wish a hot oven, you have it as a gas range.

If you wish an economical range, you have it as a fireless cooker.

When the gas is burning, it is practically the same as an ordinary gas range and is operated as such.

The Chambers range is not a gas range with only a little insulation to distinguish it from the ordinary type. It not only has a scientifically constructed oven, but also a positive fireless unit on the cooking top of the range—the hood.

Practically 85 per cent of cooking is done on the cooking top. In order to offer real economy of fuel on the cooking top, the hood unit of the range has been added. It is an inverted cylinder, thoroughly insulated and easily operated. The application of heat is direct. The burner throws the heat units directly into the food, and any excess units are saved and stored within the hood itself and the cooking is continued with the hood closed, by use of the extra units which in the ordinary open burner pass into space and are lost.

Use your hood. **COOK WITHOUT GAS.**

It is the most economical unit on the range. Instead of using gas through a long period of parboiling, bring your food to a brisk boil. Shut off the gas, close the hood securely, and cook with those stored heat units in the hood itself. In this unit alone, a saving of 60 to 80 per cent can be made in your gas consumption. (See operation of the hood, page 10.)

The other great economical unit of the Chambers range is the oven. When using this unit, use the extra units of gas which in this case are saved from passing up the chimney and radiating through

the room. Use your gas turned on long enough to thoroughly heat the roast, or bread, then swing the control lever which at the same time closes the dampers of the fireless oven and cuts off the gas. Let those stored and imprisoned heat units do the work, and allow the regular amount of time for your cooking operation.

Use your oven, Fireless—COOK WITHOUT GAS.

(See operation of oven, page 11.)

On the following pages we have tried to give you several hints and suggestions which should enable you to get the most out of your Chambers range.

You Can Know By Reading the Meter



(This dial reads 25,700 feet.)

Instructions

The hands turn alternately to the right and left and pass clear round to register the number of feet pointed above the dial. Each division on the last dial is therefore 100 feet.

Begin at the left and read the smaller number next to the hand on each dial in succession and you have the number of feet in thousands.

This is the consumption since the meter was set. To get the month's consumption subtract the reading of the first of last month from the reading of the first of the present month.

Try this with your Chambers range. See how much gas is saved in each cooking process.

Not only will there be interest in your decreased gas bills, but it is interesting to see the range operate, when the dials on your meter cease to turn.

Installation

In removing crating, take care that all parts and pieces are removed from crate. Hoods are usually packed in oven. On some models, there will be an extra crate with one hood. The hood rod and weight will usually be wired on the side of the crate. The weight will be found in one of the corner braces of the crate. See that you have all the packages your bill of lading calls for and that all parts are removed from inside of range. Reported shortages usually come from failure to observe this rule.

To avoid difficulty in carrying through door, add all attachments after range is placed in kitchen.

The hood rod should be passed through the pipe hood rod bearing which is usually shipped in its place at the back of the cooking top. Two pulleys of uniform size should be found with hood fixture. One should be screwed into the lag on the back under side of the cooking top. The other should be screwed into the lower end of the hood rod. The chain should be attached by a small bolt to the lower hole in the hood rod bearing, then threaded through both pulleys (as in cut) and attached to weight at other end. (See cut.)

The Automatic Hood Release should be placed in position as shown, so that when hood rod is lowered, it will catch on the spring at the offset in the hood rod. In the burner box will be found a bent piece of $\frac{3}{8}$ " round rod. The straight end of this rod should be placed through the hole at the back of the burner box. The bent end of this rod should be placed through the hole, beside the valve of the hood burner. It should be so set that when the gas cock is turned on, the spring at the back of the hood rod will catch the offset on the pipe, and when the valve is turned off, the hood release rod should release the spring at back so that hood will come down freely.

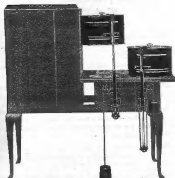
When attachments are properly installed, hang hood on rod as shown in cut.

Legs and bolts will be found in oven, or wired in crate.

Use a few drops of oil in bearings of hood rod.

The hood burners are shipped in their regular places. The open burners should be attached by bolts which are in place.

Rear View



Showing Correct Position of Hood, Raised and Lowered

The cut also shows correct position of head rod, position of pulley, chain and weight.

The automatic hood stop should be in line with the hood release rod, which is found in burner box, leading from valve operating hood burner.

If hood does not seat properly on cocking top, loosen screw on top hood casting, seat hood firmly and tighten screw in slotted hole at top. In this way the hood will be held at the correct angle to seat on top properly.

To Have Your Chambers Range Work Properly

First: See that all parts are in place and in working order. Gas connection should be made with three-quarter inch pipe. A smaller size is not good practice.

Second: The kettle rest for the back burners should be placed centrally over the burners, otherwise the hoods will not close properly.

Third: Adjust the burners so that the flame from each orifice shows a clear blue cone about one-half inch high and without a yellow tip. Red flashes in the flame are caused by dust in the air and do not indicate faulty adjustment. The yellow color which causes soot to collect on utensils is caused by lack of air. A blue flame which pops back into the mixer or that blows away from the burner is caused by too much air.

Faults of combustion and also the correct adjustment are illustrated in the natural size diagram on the opposite page, and the method of making the adjustment on the page following.

Chambers ranges have been built both with special cap mixer and with the standard Bell mixer. For this reason, on pages 3 and 9 we give mode of adjusting both these mixers.

Study flames on opposite page, then see directions for adjusting gas and air on pages 8 and 9. The adjustment of your gas is an essential to perfect operation.

**THIS ADJUSTMENT APPLIES TO NATURAL OR
MANUFACTURED GAS.**

**FOR BLAU GAS ADJUST THE FLAME ABOUT
THREE-EIGHTHS OF AN INCH HIGH.**



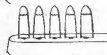
Blue Flame
Too Much
Gas



Blue Flame
Not Enough
Gas



Blue Flame
Too Much
Air

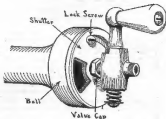


Yellow Tip
Not Enough
Air



Clear Blue
Cone
Perfect Flame
1/2 inch High

The Bell Mixer



To reduce flow of gas, turn the valve cap to the left.

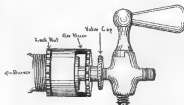
To increase the flow of gas, turn the valve cap to the right.

To admit more air, open screw on shutter and turn disc so that cone opening is clear. Then tighten screw to hold air adjustment in correct position.

To cut down air, open screw and turn shutter disc to left, closing the opening in face of burner.

When proper adjustment is obtained, set screw tight and this adjustment will be held.

The Cap Mixer



BURNER ADJUSTMENT

To reduce the flow of gas, turn the valve cap to the left.

To increase the flow of gas, turn the valve cap to the right.

To admit more air, turn the mixer to the left.

To admit less air, turn the mixer to the right.

When the mixer is properly adjusted it is held firmly in place so that it cannot be accidentally disturbed by turning the lock nut against it.

The Operation of the Hood

THE THREE POSITIONS OF THE HOOD



Hood raised and swung around out of way



Hood partially lowered and the food starting to cook with the gas burning



Gas turned off, hood at the way down and the food cooking without fire.

To operate the hood see that the interior of the hood is clean and dry. Light the burner, place the utensils containing the food to be cooked on the fire, swing the hood around into place and drop it until it stops automatically. Let the gas go as per table or until the food comes to the boiling point, let it boil a few minutes, turn off the gas and close the hood down tight and leave until ready to serve. Food may broil in the oven or under the hood after the gas is turned off much longer than the time given to cook it, without danger of drying up or burning, and kept hot and savory.

In placing the cooking vessel on fire, be sure to place it directly over grate of hood burner. When lowering hood, be careful to guide hood over vessel

TO GET BEST RESULTS ALWAYS USE COVERED VESSELS UNDER HOOD.

The Operation of the Oven

Open the oven door, throw damper lever back as far as possible (like damper in first cut). If the damper lever is not thrown wide open, the burner will go out; the oven must be thoroughly vented. Do not place vessels in oven so that damper at back will be obstructed.



Oven Damper Open

Turn on the oven valve, let gas go a few seconds and touch a match to the lighter hole (which is the small hole in the cast iron plate in the oven bottom). Place your roast or baking in the oven, close the door and let it go as per cooking schedule, pages 12 and 13 and helpful hints, pages 14 and 15.

When in accordance with the cooking schedule, the proper time has elapsed with the gas turned on full (and it is always best to burn the gas at full speed, properly regulated) swing the damper lever to the below position which will at the same time shut off the gas and close the two oven dampers. Your food will then cook without fire, at full speed.



Oven Damper Closed

TO GET BEST RESULTS ALWAYS USE COVERED VESSELS IN THE OVEN

COOKING SCHEDULE FOR

UNDER THE HOOD

Time for Baking Gas (direct heat)	FOOD	Approximate Time of Indirect Cooking (indirect heat)
BOILING, STEWING, STEAMING—VEGETABLES		
Count this time from boiling point		
5 min.	Peas—Irish	25 min.
5 min.	Potatoes—sweet	30 min.
5 min.	Squash	25 min.
5 min.	Spinach	15 min.
25 min.	Beans—shelled	2 hours
5 min.	Peas—not canned	25 min.
5 min.	Beans—slicing	2 hours
8 min.	Cauliflower—canned	1 hour
Bring to boil	Asparagus	25 min.
Bring to boil	Tomatoes—fresh	10 min.
10 min.	Cabbage	25 min.
5 min.	Chalflower	45 min.
5 min.	Onions	45 min.
10 min.	Beans	10 min.
10 min.	Turnips	25 min.
5 min.	Parsnips, per lb.	40 min.
10 min.	Carrots	45 min.
Bring to boil	Butter—boiled	50 min.
Bring to boil	Rice—steamed	1 1/4 hours
5 min.	Cereals (see page 54)	all night
MEATS		
Per Lb.	Beef—pot roast, Irish stew, hash	Per Lb. 40 min.
7 min.	Pork—fresh	45 min.
8 min.	Mutton	40 min.
6 min.	Chicken—fowl	40 min.
5 min.	Lamb	40 min.
9 min.	Vital	50 min.
Boil		
1 hour	Corned Beef	1 to 2 hours
1 1/2 to 2 hours	Ham—cured	4 to 5 hours
1 hour	Tongue—cured	1 to 4 hours
1 hour	Tongue—fresh	2 to 3 hours
FRUITS AND PUDDINGS		
Stew 1/2 hr.	Apple or Rhubarb Sauce	25 min.
10 min.	Peas, dried fruit	3 to 4 hours
Stew 1/2 hr.	Pears—stewed	15 min.
10 min.	Apple Dumplings, boiled	1 1/4 hours
10 min.	Indian Pudding, boiled	4 hours
SOUPS		
15 min.	Beef, Mutton, Chicken	4 to 6 hours
25 min.	Beans, Barchana, Vegetable	5 to 6 hours
Boil	Celery, Corn, Potatoes	30 min.
See Page 14		See Page 14

OR CHAMBERS FIRELESS

UNDER THE HOOD—STEAMING

Time for Steaming Gas (direct heat)	FOOD	Approximate Time of Finishes Cooking (indirect heat)
30 min.	Boston Brown Bread	2 hours
30 to 35 min.	French Puddings	1 1/2 to 2 hours
30 min.	Swiss Puddings	4 hours
20 min.	Indian Puddings, steamed	5 hours
15 min.	Apple Dumplings, steamed	2 hours

IN THE OVEN—BAKING

15 min.	Bread—white, rye	45 min.
20 min.	Bread—corn meal	50 min.
8 min.	Molasses, Gems	10 min.
10 min.	Cake—layer	15 min.
25 min.	Cake—loaf	30 min.
30 min.	Cake—fruit	5 1/2 hours
10 min.	Pies—apple, berry	15 min.
10 to 15 min.	Puddings, Cabbages	1 hour
20 min.	Potatoes—Irish	16 min.
15 min.	Potatoes—sweet	35 min.
15 min.	Squash	1 hour
55 min.	Season—shelled	3 1/2 hours

ROASTING

This table applies to five pounds or less

Per Lb.		Per Lb.
5 min.	Beef	20 min.
6 min.	Mutton	25 min.
6 min.	Lamb	25 min.
7 min.	Veal	30 min.
8 min.	Pork	30 min.
9 min.	Goose	35 min.
4 min.	Turkey	25 min.
7 min.	Chicken	30 min.
8 min.	Duck	30 min.
5 min.	Birds	15 min.

See Page 14

See Page 14

THE BROILER

The broiler of the Chambers range may be used for roasts as any other gas range. This unit is ideal for broiling steaks.

THE OPEN BURNERS OF THE COOKING TOP

The Open Burners on the cooking top of Chambers ranges are to be used the same as those on any other gas range.

The gas jet burner, offering volume of heat is excellent for boiling and heating large quantities of food.

The simmering burner, which burns very little gas per hour is very convenient and at the same time economical for keeping coffee warm during the meal. The heat burners may be used the same as an ordinary open burner, by swinging the hood at its highest elevation conveniently out of the way.

Helpful Hints to Chambers Users

BURNING OF GAS

In operating the fireless units of the Chambers range, it is best to follow the schedule as closely as possible but as has been before stated, these schedules are subject to change with varying pressures and heat contents of gas. Use the Chambers oven and hood like a regular gas range oven with the gas on. When your food has just begun to turn in color (and it is all right to look occasionally into your oven while the gas is burning) then start your fireless operation. If you are used to watching your food in cooking, there is no reason why you should not do so with a Chambers. Peek in through a slightly opened door and when the food has just begun to turn in color (your cooking temperature is right) then let the gas burn for a few seconds longer to recover the heat lost in opening the door, then swing your lever around and start your fireless operation.

It is always best, to insure perfect circulation through oven, to have gas burning at full speed when it is turned on.

FIRELESS TIME

The schedules on the preceding pages are merely suggestive as to the correct time. In ordinary circumstances the fireless time is the usual cooking time in the old method of cooking. Food can be overdone in the fireless method, but it will not burn by fireless cooking. Be governed more by your usual custom of cooking in regard to time, and the results should be nearer to what you wish.

BAKING

It takes from 10 to 20 minutes to bring the oven to a baking heat. In the schedule it is given as 15 minutes. A good method of baking is to put the bread into the oven just after lighting the fire, and at the end of about 15 minutes, pop into the oven. Just when the edges are beginning to show a tint of orange your baking heat is obtained. Turn off the gas and your bread will cook with no further attention until the end of an hour, or forty-five minutes later.

To make layer cakes heat oven eight minutes previously to putting in layers. Have gas on five minutes after layers are in and gas off 12 to 15 minutes. Follow same rule for cookies.

For baking biscuits which are very rapidly baked, get a good hot oven and place your biscuits in the oven preheated with a Chambers oven as you have with the ordinary oven. The well insulated walls of the Chambers oven will make it one of the fastest ovens when used as a gas range and excellent results can be obtained in its use for cooking fast biscuits.

ROASTING

In roasting, the same as in all other methods of cooking, be guided very largely by the cooking methods you have used formerly.

To roast beef rare, perfectly and uniformly—before placing roast in the oven let the gas burn "full on" for 15 minutes while oven door is shut and flue door is open. Then quickly place roast in the oven and close oven door immediately. Leave roast in the oven gas burning, for three minutes to each pound of meat, then shut off gas by latching tight the flue door. After gas is out let the roast remain in the oven for ten minutes to each pound of meat—NOT LONGER. Do not open oven before the time indicated.

In cooking roast or fowl, use a covered roaster, do not use any water but place the roast or fowl on the coals, open and light the gas. Always place a fowl on its breast, not on its back.

If at the end of your roasting operation meats are not browned enough it is good policy to raise the cover of the cooking vessel or roaster and leave in oven a few minutes with cover off to brown the outer part of a roast.

OTHER KINDS OF COOKED MEATS

To cook round, flank or chuck steaks, and other tough but wholesome meats, and make them tender and delicious—including old chickens—For tough steaks put lots of chopped salt or bacon, or salt pork in the skillet. Light the gas in the oven, put skillet in the oven, gas burning and shut oven door. After ten minutes open oven, put the steak in hot skillet and leave steak a few seconds to sear on the under side, then turn steak over, cover skillet with lid, push skillet and meat back into hot oven and shut oven door tight. At end of three minutes shut the gas off, leave skillet and meats in the oven one hour.

To boil ham, tongue, or other smoked meats under the hood, and save gas, bring to boil, then shut off gas, pull down the hood, and let meat remain two hours under hood. Then relight the gas, BRING TO A SECOND BOIL, pull hood down, shut off the gas, and let meat remain under hood, gas out two hours or longer. This will require very little gas but will thoroughly cook the meat and make it unusually sweet and tender.

CEREALS

Prepare in double boiler, if possible, using cold water. Allow 35 to 40 minutes direct heat and at least two hours fireless time. Over night is not too long to fireless cereal. If cooked over night, a very few minutes of gas on a top burner in the morning will heat the cereal steaming hot, if it should not be quite hot enough to serve as taken from hood.

In cases where a small quantity of cereal is cooked, it is unreasonable to expect a small body of that kind to hold heat during a whole night. In these cases it is recommended when a double boiler is not available to use an extra vessel of water with the cereal, to introduce body into the fireless chamber and place heat upon it same by this means.

AMOUNT OF WATER

For fireless cooking, do not use as much water as a recipe specifies for cooking in the old method. Usually in boiling, about one-half as much water is necessary. When roasting meats or fowls NO WATER IS NECESSARY. The meat will cook from its own natural juices.

PARBOILING

When a recipe calls for parboiling, bring food to a good brisk boil under hood, and then fireless.

If food is to be parboiled before baked, proceed to parboil, then pour off all liquid and proceed again as directed under "Baking."

CARE OF A CHAMBERS OVEN

Best results are always obtained by using closed vessels wherever possible.

It is a good habit to allow the oven door to stand a little ajar and the back damper of the oven to be opened when you have finished using the oven. This will allow the vapors to pass out of the oven into the air and will help to keep the oven bright and clean.

Keep your Chambers range clean.

It is good practice to occasionally wipe out the oven lining, also the lining of the hood with a dry cloth.

A FEW DON'TS

Don't turn on gas until you open the door.

Don't forget to push damper as far back as you can, before lighting gas in oven.

Don't push vessel back in oven far enough to close door at back.

Don't start fireless cooking with underheated oven and hood.

Don't use more water than you want present in the finished product.

Don't cook small quantities of food in large containers.

Don't allow dirt to accumulate around the burners of your range.

Tested Recipes Used with the Chambers Fireless Gas Range

RECIPES

On the following pages we have given a few of the numerous excellent tested recipes which have been found successful with the Chambers range.

You may use the recipe which is your favorite. There are surely a few which are new to you, in the hope that we may call a new one to your attention.

Your Chambers range should operate most perfectly with any recipe which you are accustomed to using.

As we are offering these to you for suggestions, it seems we should be very glad to receive any recipe which in the use of your Chambers range you find successful and tasty.

CEREALS

BARLEY MUSH

1 cup barley meal	2 teaspoons salt	5 cups water
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Stir meal slowly into boiling salt water, carefully working out all the lumps. Place in double boiler, bring to good brisk boil fifteen minutes and allow to cook fireless over night.

CORN MEAL MUSH

1 cup corn meal	2½ cups water	1 teaspoon salt
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Stir meal slowly into salt water, carefully working out all the lumps. Use double boiler. Bring to good brisk boil, and allow to fireless over night. If is morning you wish the mush to be hotter, place over open burner for very few minutes before serving.

OATMEAL

1 cup oatmeal	2½ cups cold water	1 teaspoon salt
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Place oatmeal in salt water and mix as thoroughly as possible, bringing same to boil on open burner. Place in No. 70 double boiler, and allow bracing water to brisk boil fifteen minutes, fireless over night.

OATMEAL

Put one quart of water to boil in pot over open flame, add salt and when boiling, stir in ¾ cup of oatmeal, cover and place under hood, boil three minutes under hood, then turn off gas and lower hood; let cook all night.

SOUPS

SOUP STOCK

4 lbs. soup meat and bone	6 pepper corns	1 carrot sliced
1 onion	4 cloves	½ teaspoon pepper
1 tablespoon salt	1 turnip	2 bay leaves
2 stalks celery	2½ quarts water	

Wipe off meat and place in covered vessel. Simmer in water and add spices. Add salt. Bring mixture to good brisk boiling point. Allow to simmer for five minutes. Fireless six hours.

It is often good practice to light fire under mixture at end of three or four hours, bring soup to second boil and fireless during the remainder of time.

When thoroughly boiled, remove from heat and drain fat and spices all top before using.

BEAN SOUP

1 cup navy beans	3/4 teaspoon pepper	2 teaspoons butter
2 stalks celery	2 quarts water	1 small dried onion
1 tablespoon salt	Small piece ham or bacon	

Soak beans over night. When thoroughly softened, drain and add water and bark. Add celery and onion, also salt and pepper. Boil slowly for 45 minutes with heat to simmer position. Drain food and simmer for four hours. At end of three hours reduce heat to simmer position and light gas for five minutes. Rub through sieve, add butter and serve.

CREAM CELERY SOUP

Several stalks celery	1 pint cream	1 large tablespoon flour
1 quart water	Small lump butter	

Cut and clean celery. Put into vessel, add water and salt. Bring to boiling point and simmer forty-five minutes. Remove from heat, add one pint cream, also lump butter. Bring to boiling point on open burner, and stir sounding tablespoon flour that has been stirred smooth in a little water. Stir well and serve with sprigs of parsley scattered in between.

CHICKEN SOUP

Use liquor in which whole chicken has been boiled. Cut carcass into small pieces and place in kettle with liquor. Add any gravy, dressing or trimmings that may be left from the fowl. Add four tablespoons of rice and bring slowly to brisk boil on open burner. Simmer four hours, strain, season to taste and serve.

SPLIT PEA SOUP

1 cup split peas	3/4 teaspoon celery salt	2 teaspoons salt
1 quart water	1 small piece ham or bacon	2 tablespoons flour
1/2 dried onion	2 tablespoons butter	2 cups milk

Soak peas over night, drain and add water (cold). Add salt, onion, bacon and celery salt. Boil for ten minutes and simmer five hours. Rub through sieve, add butter and flour rubbed together, being careful to avoid lumps, and stirring it in until it thickens. Add milk and bring to boil.

Make cubes of toast and place in dishes. Pour in soup, and serve after adding a sprig of parsley.

TOMATO SOUP

1 can tomatoes	Small onion	A dash of cayenne
2 cloves	2 cups water	1 carrot
1 teaspoon salt	2 bay leaves	1 quart soup stock

Add water to tomatoes. Slice carrot and sliced onion. Add these vegetables and seasoning. Add salt and heat slowly to boiling point, then reduce one hour. Bring to boiling point, strain and serve.

VEGETABLE SOUP

1 cup peas	1/2 cup dried celery	Two cubes potatoes
1 onion	2 cups soup stock	Salt and pepper
1 cup cubed carrots	2 cups tomato juice	
1 cup turnips	1 cup dried turnips	

To soup stock add tomato, juice and cubes of turnip, potato, celery, onion, the peas and seasoning to taste. Boil slowly for ten minutes and simmer one hour.

MEATS**BOILED BEEF**

Wash meat in cold water, place in cooking vessel and half cover with boiling water. Season to taste. Boil for fifteen minutes, then simmer forty five minutes. It is best to use a covered vessel.

ROAST BEEF

Get a good rolled roast, five to eight pounds. Add seasoning and prepare as you are accustomed to doing. Put roast in large roaster. Light fire in oven. Add NO water to roast, as in fireless cooking bowl or meat roaster, the natural fluid juices in the meat will keep itself. Place roast in oven and allow gas to be on for about five minutes to the pound, i.e., a five pound roast would require approximately 25 minutes of gas. Then fireless 20 minutes to the pound.

In roast of over five pounds weight, it is well not to leave gas on as above sets. Use only four minutes in pound.

If you wish more browned surface and tender crust, raise cover of roaster and turn gas on for few minutes at end of operation.
(See under item in Chambers Union, page 14.)

BRAISED BEEF EN CASSEROLE

Cut the meat from 1½ pounds of ribs of beef and dredge in flour seasoned with salt and pepper, brown in hot fat; put meat in bottom of casserole, pour over it two cups of boiling water and one cup of tomatoes, add one layer of whole onions, fill casserole with potatoes cut in large pieces, sprinkle with salt and pepper, cover.

Cook in oven with gas burning 20 minutes, leave in oven three hours with gas turned off.

CORNED BEEF

Take three pounds lump of beef, two tablespoons salt, two tablespoons sugar, a piece of saltpetre as large as a pea, cover with cold water, let stand 24 hours. Pour on three in water sugar, bring to boil and simmer. Place under brood, boil 20 minutes, then fireless two or three hours, or over night.

FRESH PORK AND SAUER KRAUT

Place two pounds pork and one quart sauer kraut in vessel and add two cups water. Boil ten minutes under brood and fire six three hours.

SAUER BRATEN

Take five pounds of one-half (lump) salt well, place in porcelain bowl. Slice two medium sized onions and one-half lemon over beef. Add 12 whole carrots, 12 pepper corns, 2 bay leaves and cover with good grade vinegar. Let stand about 24 hours. Place roasting pan on top burner and brown butter on bottom. Sauté meat in same with hot fat. Add enough flour to thicken gravy, using one-half liquor in which meat was prepared and one-half water. Place in oven in roaster, with gas lighted for 25 minutes. Fireless 2½ hours in fire and easy meat.

When ready to serve, add sweet cream to gravy.

This old recipe is a splendid dish to be served with good noodles cut about one-half inch wide.

POT ROAST

Get a cheap cut of meat, a shank or a flank will do. Place meat in large cooking vessel. When thoroughly browned on open burner, remove. Salt meat thoroughly and rub in flour. Turn meat in brown meat grease until meat is well browned and seared. Season to taste. Put in oven with three inches of gas to the pot and fire on 22 minutes per pound.

ROAST PORK

Prepared as in roast beef, with exception of change in gas schedule page 12. Pork should be cooked at least eight minutes to the pound before starting fireless operation.

SWISS STEAK

Take two pounds round steak, two inches thick. Beat flour into steak with meat tenderizer. Brown in two tablespoons of butter, adding seasoning to taste. When nicely browned, light gas in oven. Add one can tomatoes, one can peas with liquid removed from same, one green pepper, and one sliced onion. When thoroughly heated on open burner, place in fireless oven with gas on for eight minutes, then fireless six hours. It is best to cover skillet in which Swiss Steak is made.

HAM AND POTATOES EN CASSEROLE

Three-quarter pound slice of ham cut in serving portions, place in bottom of casserole, fill casserole with sliced raw potatoes in layers, each layer dredged with a little flour and pepper, pour over all milk until it reaches nearly to top, cover and bake in oven. Gas burning 18 minutes, gas off 30 minutes, remove covers and 15 minutes to brown.

BUSH STEW

Brown in hot fat one pound of stew meat cut in squares, with one onion sliced, place in bottom of pot, a little salt and pepper, on top of meat put about eight small peeled onions, a little salt, on top of onions a layer of sliced carrots, salt, then on top a layer of potatoes cut in quarters, salt and pepper. Cover three-quarters with water and cook under heat with gas on 20 minutes, off three hours.

PORK TENDERLOIN

Cut thick tenderloin and split three, not quite through. Make dressing of five bread crumbs, salt, pepper and melted butter. Sew tenderloins and bind together with thread. Have tablespoonful of melted butter in cooking vessel, add tenderloins and bake in oven. Gas six minutes per pound, fireless 25 minutes per pound.

VEAL LOAF

Take three pounds veal, one pound salt pork, chop fine and mix four crackers rolled fine, add two tablespoons sweet milk, one tablespoon salt, one-half teaspoon pepper, a little grated onion, two tablespoons lemon juice, mix all together and form into loaf. Place in oven with gas burning seven minutes per pound (25 minutes) and fireless two hours.

FRIED CHICKEN

Start frying as in usual way in skillet on top burner. Fry for three to five minutes. Light oven fire, place in chicken and let gas burn for 15 to 20 minutes. Fireless 3½ hours.

In this way, tough and old chicken can be fried and made delicious and tender.

VEGETABLES**BAKED BEANS**

Wash and soak one pound of baking beans over night; cut one-half pound of pork in inch cubes and put beans and pork in pot, cover with water and put under broil. Gas burning 25 minutes, gas off three hours. Put in bean pot, taring off any excess water, add two tablespoons of molasses, one-half cup of mustard and baking soda, dash of pepper, cover and bake as usual. Gas on 15 minutes, gas off about two to three hours. If too dry add some of water turned off.

LIMA BEANS (Fresh)

Shell, wash and almost cover with boiling water. Add salt and pepper and two slices of salt pork. Bring to good brisk boil and simmer one hour.

LIMA BEANS (Dried)

Soak beans over night, drain and cover with cold water. Bring to boil, add one-fourth teaspoon soda, drain and clean thoroughly. Add enough water to just cover beans and boil 25 minutes. Simmer two hours.

BEETS

Wash, scrub and clean beets. Lay them into boiling water, boil ten minutes, simmer 25 hours. When taken out of kettle place in cold water for ten minutes, then strip off the skins. Cut in slices and pour over a sauce made with two tablespoons of butter, four tablespoons of brown juice or vinegar, one-half teaspoon of salt and a dash of pepper. Bring sauce to boil, pour over warm beets just before serving.

BAKED CORN

Cut the grains from one dozen ears of corn, add one cup boiling milk, one-half cup butter, salt and pepper to taste. Put into buttered baking dish, dot well with small pieces of butter and bake. Gas burning 25 minutes, simmer 25 minutes.

STUFFED PEPPERS

To prepare green peppers, cut off top, and with knife cut out and remove seed and inside, stuff as you are used to in filling same. Stand close together on a baking dish. Use gas in oven 15 minutes, simmer 25 minutes.

BAKED POTATOES

Select medium sized, smooth, white potatoes and wash thoroughly. Potatoes should be uniform in size so that they will bake uniformly, in same length of time. Place potatoes on lower oven rack and light gas. Let gas burn 20 minutes, then simmer 20 minutes.

When thoroughly baked, carefully cut off the end of each potato and remove contents carefully from shell, being careful not to break the skin. Mash the contents, add small lump of butter for each one, with salt and liberal dash of paprika for each potato. Fill the skins with this mixture and place in very hot oven until properly browned.

ESCALLOPED POTATOES

Peel and slice one quart raw potatoes, take boiling pan and place in one layer slices with small pieces of butter liberally added. Salt and pepper, slice in one small onion, until required quantity is prepared. Pour one pint scalding milk over this, sprinkle with bread crumbs and place in oven. Gas burning 20 minutes, simmer 45 minutes.

When Ordering Repairs, Order By Number Only

L Release push rod	507 Hood latch
M Hood rod	508 Hood rod casting
N Bottom oven damper	509 Top hood casting
O Oven damper connecting rod	513 Pipe bracket for right side burner box
P Hood rod spring catch	514 Pipe bracket for left side burner box
Q Hood chain	515 Hood weight
R Back oven damper	519 Burner valve manifold
S Oven damper yoke	525 Oven burner
T Hood pulleys	526 Baffle plate
23 Nine inch leg	542 Spiller grids for rear burners
39 Nickled clips for pipe brackets	543 Simmering burner grate
43 Three inch leg	544 Front grate
107 Filtern inch leg	544 Hood rod housing
110 Damper lever	546 Twenty-four inch leg
111 Damper lever support	559 Glass front burner
118 Burner burner	559 Star front burner
140 Mixer	591 Hood burner
141 Lock nut	595 Simmering burner
147 Oven door flame shield	513 Pipe bracket for right side of burner box
149 Oven manifold pipe bracket	514 Pipe bracket for left side of burner box
203 Five inch top shelf	
205 Hood burner wall	

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